IN THE CLAIMS:

1.   (currently amended) A dry flour composition to be mixed with water for forming a dough, the dry flour composition comprising

wheat flour, and ~~a non-wheat~~ an oat flour, said wheat flour providing from about 6-20% crude protein, and the percentage of said oat flour being more than 50% by weight based on the total weight of said dry flour composition.

2.   (cancelled)

3.   (original) The dry flour composition of claim 1, wherein said wheat flour includes wheat gluten flour, said wheat flour and said wheat gluten flour containing crude protein.

4.   (original) The dry flour composition of claim 1, wherein said non-wheat cereal component is selected from a group consisting of oats, buckwheat, barley, rice, brown rice, Chinese yam and pearl barley.

5.   (original) The dry flour composition as of claim 1, wherein said non-wheat cereal component is oat.

6.   (original) The dry flour composition of claim 3, further including curdlan gum.

7.   (original) The dry flour composition of claim 3, further including curdlan gum in an amount of from 0.1% to 1.5% by weight based on the total weight of said dry flour composition.

8.   (original) The dry flour composition of claim 1, further including curdlan gum in an amount of from 7.5% to 15% by weight based on the total weight of said dry flour composition.

9. (original) The dry flour composition of claim 1, further including salt.

10. (original) The dry flour composition of claim 9, wherein the amount of said salt is 0.1 to 1.5% by weight based on the total weight of said dry flour composition.

11. (currently amended) A dry flour composition having ingredients comprising:

wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat flour are combined to form said dry flour composition and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total about 6-20% of said dry flour composition thereby providing a matrix structure in a resulting dough, and the oat flour is at least 50% by weight of the total weight of said dry flour composition.

12. (currently amended) The dry composition of claim 11, wherein said ~~pasta noodle product~~ resulting dough is produced by calendaring.

13. (currently amended) The dry flour composition of claim 11, wherein said ~~pasta noodle product~~ resulting dough is produced by extrusion.

14. (original) A dough product prepared from the dry flour composition of claim 11.

15. (original) A pasta noodle prepared from the dry flour composition of claim 11.

16. (currently amended) A dough prepared by adding water to a dry flour mixture comprising wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat flour are combined to form said dry flour mixture and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total of about 6-20% of said dry flour mixture thereby providing a matrix structure, in the dough, and the oat flour is at least 50% by weight of the total weight of said dry flour compositions.

17. (currently amended) A method of preparing a dough, comprising the steps of

combining wheat flour, wheat gluten flour and oat flour to form a dry flour mixture, adding water to said dry flour mixture, controlling the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour to provide a total of about 6-20% of crude protein in said dry flour mixture, thereby providing a matrix structure in the dough., and the oat flour is at least 50% by weight of the total weight of said dry flour composition.

18.   (original) The method of claim 17 including the further step of extruding the dough to form a pasta noodle.

19.   (original) The method of claim 17 including the further step of calendaring the dough to form a pasta noodle.

20.   (currently amended) The method of claim 17 including the further step of adding Curdlancurdlan-gum.